



# Phoenix

115 ft. Benetti-designed superyacht

**38**

Passengers

**\$2200**

Minimum Hourly Rate

**Whitsundays**

Location

Embark on a world-class charter throughout Australia's breathtaking coastline on board **Phoenix One**, a 115 ft Benetti designed superyacht.

With four elegant staterooms, **Phoenix One** combines comfort with exclusivity, making it the perfect choice for a variety of bespoke voyages.

Whether you're eager to explore remote fishing spots with our mothership fishing charters, indulge in a luxurious holiday, celebrate your special day in an extraordinary wedding venue, host impactful corporate events, or enjoy private functions tailored to your needs, Phoenix One delivers an unmatched setting and service for every occasion.

Explore the picturesque waters in style and indulge in an unforgettable adventure tailored just for you

## Guest Capacity

Day Chater: 38 pax

Live Aboard: 8 pax

## SCHEDULE April - July 2025

*Dates are approximate and subject to change based on weather and booking requests.*





# Phoenix

## Charter Rate

### **Charter Rates**

- \$2,200 per hour

### **Charter Additions**

- Jacuzzi included in all 4 hour + charters
- Slide - \$2,800 for day charters (\*min 5 hour charter)
- Slide included in overnight charters
- Towels: BYO
- Shoes: No shoes on board

### Overnight All-Inclusive Package

- **\$13,000 (up to 8 guests)**

### **Fees**

**Wharf Fees** : \$50 per wharf visit

**BYO Fees** \*BYO must be approved

\$20 per person for beverages

\$10 per person for catering

### **Waitstaff**

1 required per 10 guests

\$400 for 4 hours.

\$85 per hour per additional hour

### **Chef Fees**

Included in the catering packages for first four hours. \$150 per hour after four hours

All rates are inclusive of GST. All Day Charter rates are exclusive of food and beverages

All Live Aboard rates are inclusive of food and beverages.

Public holidays: + 25% ontop of the charter rate, catering and beverages. Crew and Chef +100%



# Phoenix

## Watersports

### WATERSPORTS

#### Day Charter Watersports & Rates

\*Subject to approval for each charter

- Jacuzzi – Included
- Tender: 5m RIB with 60HP Mercury – Included
- Tender: 8m High-Speed Centre Console, Boston Whaler – Included
- Diving Equipment: On-board compressor (Sanctioned PADI Dive Boat) – Included
- Diving Instructor – \$600 per day
- Wakeboard – Included
- Water Skis – Included
- Sea Biscuit – Included
- Knee Board – Included
- Stand-Up Paddle Boards (2) – Included
- Sea Kayaks (2) – Included
- Sea Scooters (2) – Included
- Snorkel Equipment – Included
- Light Tackle Fishing Gear – Included
- Slide – Included

#### Live Aboard Charter Watersports & Rates

- Jacuzzi – Included
- Tender: 5m RIB with 60HP Mercury – Included
- Tender: 8m High-Speed Centre Console, Boston Whaler – Included
- Jet Ski: 2-Person Seadoo Spark – Included
- Diving Equipment: On-board compressor (Sanctioned PADI Dive Boat) – Included
- Diving Instructor – \$600 per day
- Wakeboard – Included
- Water Skis – Included
- Sea Biscuit – Included
- Knee Board – Included
- Stand-Up Paddle Boards (2) – Included
- Sea Kayaks (2) – Included
- Sea Scooters (2) – Included
- Snorkel Equipment – Included
- Light Tackle Fishing Gear – Included
- Slide – Included



# Phoenix

## Canape Menu



### Canape Menu

#### Platinum Selection

**\$70 per person**

5 hot and 5 cold canapés

#### Gold Selection

**\$60 per person**

4 hot and 4 cold canapés

#### Silver Selection

**\$50 per person**

3 hot and 3 cold canapés

### Canape Selections

#### Hot Selections

- Pan-fried pork gyoza with ponzu dipping sauce and coriander (df,va)
- Seared scallops, sweet corn purée, crispy spec, charred corn and watercress (df, gf)
- Salt and Szechuan pepper calamari with wasabi aioli (df, gf)
- Spiced lamb kofta served with cucumber, mint and garlic yoghurt (gf)
- Peking duck pancakes with pickled cucumber, coriander and hoisin sauce (df)
- Chicken karaage spoons with avocado and charred corn salsa (df)
- Tempura pumpkin flowers stuffed with onion and pumpkin served with ginger labna (v)
- Wild mushroom arancini served with black garlic aioli (v, gf)

#### Cold Selections

- Vietnamese roast pork bao bun with asian pickle, leek and sticky five spice glaze (df)
- Beef carpaccio en croûte, lemon gel, garlic crisp and parmesan foam
- Smoked salmon blini with lemon crème fraîche, fish roe and watercress
- Prawn cutlets served with cocktail sauce, citrus aioli and fresh lemon wedges (df, gf)
- Lime, coriander and coconut fresh market fish ceviche with crispy shallots (df, gf)
- Smoked chicken, camembert and cranberry compote on charcoal wafer
- Caramelised onion and goat cheese tartlet with pickled red onion and parsley (v)
- Heirloom tomato, red onion and basil bruschetta with halloumi and balsamic glaze (v)

#### Dessert Selections

- Aged cheddar with port quince on lavosh
- Petit lemon curd tartlets with toasted meringue (gfa)
- Mini salted caramel and chocolate brownies
- Fresh market fruit with mint and seasonal coulis in meringue nest (df, gf)

*Items are subject to seasonal availability and some menu items may change | Dietary requirements can be catered to, please advise ahead of charter.*

*df=dairy free gf=gluten free v=vegetarian gfa=gluten free available va=vegetarian available*







# Phoenix

## Buffet Menu

### Buffet Package

#### Platinum Selection

**\$125 per person**

4 hot, 5 cold and  
3 dessert selections

#### Gold Selection

**\$110 per person**

3 hot, 4 cold and  
2 dessert selections

#### Silver Selection

**\$95 per person**

2 hot, 3 cold and  
1 dessert selection

### Buffet Selections

#### To Start

- A selection of artisan breads served with a trio of fresh dips, olive oil and balsamic

#### Hot Selections

- Crispy skin salmon with fennel, orange, and dill (df, gf)
- Sticky five spice pork short ribs with lime (df, gf)
- Beef Wellingtons with smashed mint peas
- Crispy skin Tuscan stuffed chicken breast with romesco sauce (gf)
- Wild mushroom and truffle risotto with parmesan (v, gf)
- Linguine cooked with fresh seafood in olive oil, garlic, hint of chilli, tomato and white wine (df, va)
- Herb-crusted lamb rack with blistered Heirloom tomatoes with sherry jus (df, gf) (Platinum only)

#### Cold Selections

- Poached prawns served with Waterline signature sauce and lemon (df, gf)
- Wild rocket, blue cheese, toasted walnuts and pear (v, gf)
- Freshly shucked oysters served with Mignonette sauce, Thai Nam Jim and lemon (df, gf)
- Roasted butternut pumpkin, charred zucchini and fresh herbs with burnt orange dressing (v, df, gf)
- Caprese of Heirloom tomatoes, baby bocconcini, fresh basil and balsamic glaze (v, gf)
- Israeli cous cous, roast cherry tomatoes, charred peppers, toasted almonds and dates (v, df)
- Local Moreton Bay bugs drizzled with gremolata butter and muslin lemon (df, gfa) (Platinum only)

#### Dessert Selections

- French macarons - chocolate, green tea, rose, passion fruit, salted caramel, vanilla, raspberry
- Lemon curd tarts, torched meringue, lime zest and toasted coconut (gfa)
- Sticky date pudding, salted caramel, Chantilly cream and praline
- Dark chocolate orange tarts, macerated orange and pistachio (gfa)
- Fresh locally sourced seasonal fruit served with Greek yoghurt and bush honey drizzle (gf)
- Tasmanian cheeses with muscatels, quince paste, nuts and lavosh

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# Phoenix

Grazing Platters



## Grazing Selections

### Artisan Bread & Dips

**\$6 per person**

A selection of artisan breads served with a trio of fresh dips, olive oil and balsamic

### Antipasto Platter

**\$8 per person**

Herb and garlic marinated sundried tomatoes, artichoke hearts and olives, chargrilled Mediterranean vegetables, cornichons and feta

### Chacuterie Platter

**\$10 per person**

Prosciutto, mild salami, bresaola, sopressa and pâté served with selection of mustards, relish, pickles, cocktail onions and sesame lavosh

### Cheese Platter

**\$11 per person**

A selection of local and imported cheeses, quince paste, dried fruits, nuts and muscatels served with lavosh

### Fresh Seafood Platter

**\$15 per person**

Local poached King prawns served cold with Waterline signature sauce and lemon, market fresh salmon sashimi with soy, wasabi and pickled ginger, natural Tasmanian oysters with accompaniments

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# Phoenix

## Beverage Packages



### Platinum Selection \$55 per person, per hour

#### Champagne & Wine:

Comte de Monte-Carlo 'La Riviera'  
Champagne, Reims, FR  
Comte de Monte-Carlo 'Beau Rivage' Rosé  
Champagne, Reims, FR  
Domaine Christian Salmon Sancerre, Sancerre,  
FR  
Kumeu River Estate Chardonnay, Auckland, NZ  
Baron de Monte-Carlo St Tropez Rosé, Cotés de  
Provence, FR  
Craggy Range 'Te Muna' Pinot Noir,  
Martinborough, NZ  
Wild Duck Creek Springflat Shiraz, Heathcote,  
AU  
Moss Wood Ribbon Vale Cabernet Sauvignon,  
Margaret River, AU

#### Spirits:

Belvedere Vodka  
Hendricks Gin  
Krakken Spiced Rum  
Makers Mark Whiskey

#### Beers / Seltzers:

Corona  
Stone and Wood  
Burleigh Big Head Co  
No Carb Beer  
Pure Blonde Mid-Strength  
Seltzers

#### Non-Alcoholic:

Includes water, soft drinks, juice tea and coffee.  
Non-alcoholic Beer and Wine available upon  
request.

### Gold Selection \$30 per person, per hour

#### Champagne & Wine:

Mumm Cordon Rouge Brut NV Champagne,  
France  
Shaw + Smith Sauvignon Blanc, Adelaide  
Hills, AU  
Amisfield Pinot Gris, Central Otago, NZ  
Maison Saint AIX Rosé, Cotés de Provence, FR  
Nanny Goat Vineyard Pinot Noir, Central  
Otago, NZ  
Curator Shiraz, Barossa Valley, AU  
Bowen Estate Cabernet Sauvignon,  
Coonawarra, AU

#### Beers:

Corona  
Stone and Wood  
Burleigh Big Head Co.  
No Carb Beer  
Pure Blonde Mid-Strength

#### Non-Alcoholic:

Includes water, soft drinks, juice tea and  
coffee.  
Non-alcoholic Beer and Wine available upon  
request.

*Drink selections are subject to availability  
and some selections may change.  
Cocktails are included on overnight  
charters only, unless otherwise arranged  
and quoted*

# Phoenix

## Beverage Menu



### Full Beverage Menu

#### Champagne & Sparkling

- Veuve Clicquot Brut Yellow Label Champagne, France
- Mumm Cordon Rouge Brut NV Champagne, France

#### White Wine

- Shaw + Smith Sauvignon Blanc, Adelaide Hills, AU, 2023
- Les Pierre Blanc Sancerre, Loire Valley, FRA, 2019
- Kumeu River Chardonnay, Kumeu, NZ, 2020
- Amisfield Pinot Gris, Central Otago, NZ, 2019

#### Red Wine

- Nanny Goat Vineyard Pinot Noir, Central Otago, NZ, 2020
- Wild Duck Creek Springflat Shiraz, Heathcote, AU, 2018
- Curator Shiraz, Barossa Valley, AU
- Bowen Estate Cabernet Sauvignon, Coonawarra, AU, 2021

#### Rosé

- Maison Saint AIX Rosé, Cotés de Provence, FRA

#### Beers & Seltzers

- Corona
- Stone and Wood
- Burleigh Big Head Co.
- No Carb Beer
- Pure Blonde Mid-Strength
- Seltzers

#### Non-Alcoholic Beverages

- Non-Alcoholic Beer and Wine available upon request
- Soft Drinks: Sprite, Coke, Coke Zero, Solo
- Mixers: Fever Tree Tonic, Bundaberg Ginger Beer, Ginger Ale, San Pellegrino
- Juices: Orange, Apple, Tomato
- Selection of Tea and Coffee

#### Spirits

- Belvedere Vodka
- Hendricks Gin
- Krakken Spiced Rum
- Makers Mark Whiskey

#### Cocktails

- Amaretto Sour: Disaronno, lemon juice, sugar syrup, aqua faba
- Cosmopolitan: Vodka, Cointreau, lime juice, cranberry juice
- Margarita: Tequila, Cointreau, lime juice
- Espresso Martini: Vodka, Espresso coffee, Kahlua

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